

Porter Mill Station Reserve Chenin Blanc 2007

Fresh herbs and nettle on the nose and palate. The wine is dry, with fresh acidity and good length.

Enjoy with seafood, chicken, thai food or spicy meals.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Tulbagh Winery
winemaker : Andr  Oberhozer & Dico du Toit
wine of origin : Swartland
analysis : **alc** : 12.8 % vol **rs** : 1.1 g/l **pH** : 3.29 **ta** : 6.6 g/l
type : White
pack : Bottle **closure** : Cork

ageing : 1-2 years

in the vineyard : Location: Porterville and Piketberg
Elevation: Porterville: 145m, Piketberg: 152m
Exposition: Porterville: South Easterly, Piketberg: due East
Soils: Porterville: Glenrosa & Oakleaf, Piketberg: Glenrosa
Varieties: Chenin Blanc
Vine Age: Porterville: 1996 and 1984, Piketberg: 1997
Yield: Average: 10 tons/ha
Rootstock/clone: Richter 99
Planting density: Average: 2777 vines/ha
Canopy Management: Perold trellis: suckering and green harvesting used as necessary to keep yields in check

about the harvest: Harvesting: by machine

in the cellar : Pre-fermentation: Grapes cooled down to 15 C. Settle juice over night with enzymes
Yeast: NT112, NT45, LK5, K7, VIN 7
Fermentation: Ferment separate in different stainless steel tanks. Blend after fermentation
Duration:   3 weeks
Temperature Control: Average temperature  12-14 C
Malolactic fermentation: None
Ageing: None
Racking: Once after fermentation
Fining/filtration: Bentonite fining before filtration
Production: 60000 liters

